

VISIT BUCKS COUNTY
**RESTAURANT
WEEK** APRIL 28
thru MAY 4

The Carversville Inn

Carversville, P.A.

APPETIZERS

WILD MUSHROOM RAGOUT

with gruyere and served in a puff pastry shell

SMOKED SALMON AND ROASTED ASPARAGUS

Accompanied with crème fraiche laced with capers | shallots | lemon

ESCARGOTS

in a dijon mustard-garlic butter sauce | puff pastry fleurons

FRENCH ONION-CIDER SOUP

with gruyere or brie

CRISPY SLAB BACON CONFIT

Slowly cooked to ultimate tenderness | Fried up crisp and served with a red cabbage slaw | And cider-ale bar-b-q sauce

CAESAR SALAD

Grated romano | Homemade French bread croutons

ENTREES

CAJUN ETOUFFEE

Gulf shrimp and sea scallops smothered in a rich, dark and spicy sauce
Made with peppers | onions | celery | garlic and tomato
Classically Louisiana | Served on saffron rice pilaf

TODAY'S CATCH

chef's whim

HERB AND ROMANO CRUSTED VEAL

Tender veal cutlet and Benton country ham | sautéed and topped with roasted tomato
And lemon-caper butter sauce

BRAISED SHORT RIBS OF BEEF

Served on roasted vegetables with pan braise jus

BREAST OF CHICKEN

Grilled and topped with homemade pear-orange chutney and brie

MUSTARD CRUSTED FAROE ISLAND SALMON

From the pristine waters of the north atlantic | Sautéed with lemon butter sauce

HOUSE SMOKED PORK MEDALLIONS

Wrapped in bacon and grilled | Blackberry coulis

DESSERT

NEW ORLEANS BREAD PUDDING

CHOCOLATE PECAN GANACHE

CRÈME BRULEE

AND MORE

\$35 | Pricing excludes additional menu items, beverages, taxes and gratuity.

#EatinBucksCo